



TrueContactless™
drive-thru and curbside pickup

Thrive Through the Drive-Thru™

HUMDINNER HAS CREATED INDUSTRY-TRANSFORMING TECHNOLOGY DESIGNED TO MULTIPLY YOUR REVENUE

What would your restaurant have to do to double your drive-thru revenue?

Would you have to hire more people? Would you also need to have people standing outside to speed ordering and payment? What about COVID? How would you keep everybody safe? And how will it be possible to get all of those cars to move through your drive-thru without creating absolute chaos?

What you would have to do to triple your drive-thru revenue. Is it even possible?

GET 3X MORE ORDERS THROUGH YOUR DRIVE-THRU

What about guest experiences? Will our guests connect with our brand, have a positive drive-thru experience, and go away from the process wanting to come back again, tell their friends about the experience, and post videos to social media?

Beverages or Liquids? No problem? We don't spill!

Eliminating runners' labour costs and liabilities means we need to handle beverages, and our solution can deliver without spilling any liquids. Give our solutions team a call today to discuss how Humdinner can help you earn profits and customer satisfaction today!

A Safe Option for new and existing restaurants

Safety and satisfaction of customers and employees increase with our Patent-Pending Technology, and it is quick and simple to deploy!!

Our solution is QUICK to deploy...after the engineering is approved, we can deliver between four (4) and eight (8) weeks for new and retrofit projects.



drive-thru is
faster
and way more
convenient
than ever before

3X
more guests
through your
drive-thru

INCREASE LOCATION REVENUE

Every restaurant is looking for ways to increase the number of guests that are able to come through their drive-thru.

With the market increasingly shifting to drive-thru, restaurants must adjust their services to be able to account for each individual guest's unique expectations.

This means that restaurants need to find a way to make drive-thru significantly more efficient, enjoyable, and profitable.

Humdinner has created a way for restaurants to have multiple lanes of drive-thru, automated guest ordering, online ordering, curbside pickup, and automated delivery of food to each guest's waiting hands. ...and we do it all in a way that is COVID-19 safe.

Introducing...TrueContactless.

Welcome to the future of restaurants!



Ghost Kitchens are the future of restaurants



**QUICK & NIMBLE
POWERFULLY POPULAR**

NEW LOCATIONS AT A FRACTION OF THE COST



Deploy Immediately

Unlike all other kinds of builds, Ghost Kitchens enable you to very quickly deploy a fully-functional, totally operational restaurant — in just a little bit more time than it will take you to get local permits.

With Humdinner you can have a turnkey solution, ready to go faster than with any other kind of build or location.

Capture Customers

New locations generate a lot of excitement in local communities. That is going to happen simply by opening a location.

But when your guests realize that they won't have to wait in lines, and that they can order at the restaurant or at home and have the order ready for them immediately — they will keep coming back for more.

Scalable Expansion

To multiply physical locations with most restaurants takes millions of dollars. With Humdinner's Ghost Kitchens, additional location expansion is very fast, affordable, and it can all be financed.

With multiple drive-thru lanes and points of curbside pickup, guests will speed through your drive-thru — essentially flipping tables faster than ever.

COVID-19
has changed
—everything—

IT IS NOT BUSINESS AS USUAL

**RESTAURANTS
CANNOT WAIT**

**GUESTS AND
EMPLOYEES
DESERVE
TO BE
SAFE**

Nobody wants things to change, but in a time of great change, leaders rise to the challenge. This is not a time to seek mere survival. This fight is for the future of every single restaurant — it is a fight you can win.

2020 has certainly been a historic year. While the world has seen pandemics in the past, COVID-19 quickly established itself as a serious threat to our modern way of life. Restaurants found themselves in unknown territory as their locations suddenly were unsafe and had to be closed, then re-opened if strict government guidelines for public safety were followed.

Most restaurants fought to find solutions, but many others closed their doors forever. The circumstances of the pandemic made it impossible for anyone to know whether it would be a short-term 'blip' or a permanent scourge in society.

As experts have rushed to study the effects of the virus, restaurants have come to realize that COVID isn't going away. Nobody had the ability to be prepared for the unbelievable circumstances of the pandemic, but the same will not be true for any future pandemics — permanent, long-term solutions must be found, integrated, promoted, and embraced. Those who fail to do so will not simply close their doors someday, but will likely also be held liable for not taking all possible steps to protect the public and their own employees.

Change is not an option right now — it's an imperative.

CHANGE HIT ALL RESTAURANTS

Drive-thru was created in the 1950's and has largely remained the same ever since. Since that time, the world entered two of four Industrial Revolutions and saw countless technological inventions. Yet aside from digital menu boards (which are just digital television screens) and computer-driven cash registers, very little else has changed in drive-thru technology.

70 years is a long time, and the growth of drive-thru to being >70% of Quick Serve Restaurant (QSR) revenue during that time shows the value of the concept as a great business model.

But not all is well in the world of drive-thru.

Expanding menus, greater traffic flows, and increasing drive-thru times have made the process laborious for guests and restaurants alike. And since we're being honest about it, we can all agree that the guest experience at drive-thru has been far from stellar. Store to store and same-store guest experiences vary wildly depending on the amount of traffic, number of employees on a shift, and everybody's mood and attitude at a given moment. Brands have no real control over how their brand ambassadors are interacting with guests, and the results have not been good.

That was the world of QSR prior to COVID-19. Fast-forward through to today and it's a much different environment...

Dining rooms, buffets, and restaurants are closing all around the world, forever. Drive-thru has been a matter of survival for restaurants as it has increased to over 95% of QSR revenue. Other options, like curbside pickup and delivery have proven to not be as scalable, particularly for those locations that already have a drive-thru — it is more convenient.

With the pandemic continuing to spread uncontrolled, most restaurant guests have grown increasingly fearful of having any sort of contact with restaurants — whether at the curbside, delivery, or drive-thru. Market numbers peaked and are now retreating as guests recognize the intensity and danger of being close to other people — let alone, breathing the same air that comes out of a QSR drive-thru window.

Restaurant employees largely feel like they are both unprotected and unappreciated by their employers, especially as a growing number of them have been exposed to COVID. Lawsuits and new restaurant regulations are already starting to appear on the horizon. With revenue dipping down for most QSRs since the high late spring/early summer, having unhappy guests and employees, a growing rate of infection among employees and guests, a kind of perfect storm is forming, creating an environment where otherwise successful restaurants will be forced to liquidate and go out of business. And they have — over 100,000 locations have closed in North America just in the past few months.

Many restaurants are trying to cut costs to stave off the coming storm, but smart owners know this is the time they should be investing. This moment in history needs to be seen as a time of change. Only those businesses who adapt will survive. COVID-19 has created an environment where every restaurant owner needs to employ 4th Industrial Revolution technology to innovate, reduce risk, and strengthen business — not just reassuring their guests, but thrilling and amazing them.



**WE'LL KEEP YOU OPEN
BY MAKING IT SAFER
TO BE SUPER BUSY**

Humdinner is completely focused on assisting all restaurants as they adapt to the changes in the QSR industry.

COVID-19 has changed the way guests feel about being physically close to other people. Guests are also more cautious when deciding where to visit, and whether a specific restaurant will keep them safe.

All guests and employees need to be reassured that restaurants will always be looking out for their safety first, especially in a global pandemic.

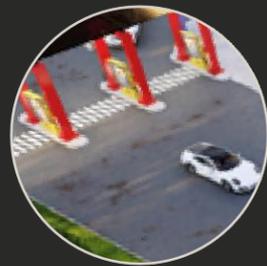
We have the solution to protect your employees and guests while driving revenue.



TrueContactless

THE KEY TO SUCCESS

TRANSFORMATIONAL TECHNOLOGIES THE 4TH INDUSTRIAL REVOLUTION IS HERE



DRIVE-THRU

MULTI-LANE CONTACTLESS

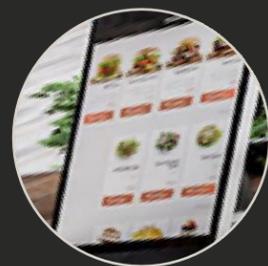
Supercharge your drive-thru with two or more lanes, while serving your guests with TrueContactless, maintaining safety for everyone.



BOLT ON

EASILY INSTALLED

Delivery systems that work in all conditions and all hours. No need for any additional staff or Managing schedules!



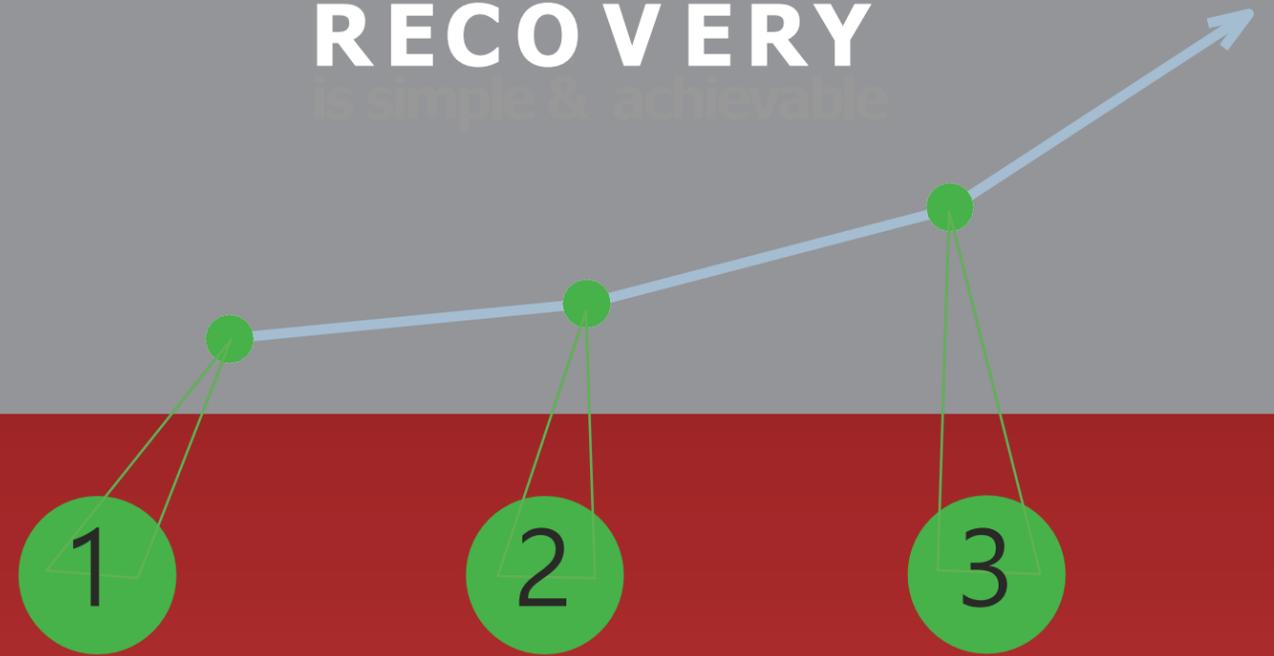
PARTNERSHIPS

THE BEST OF THE BEST

We have partnered with key suppliers in the industry to provide you with a total turn key solution. From Front-End to Back-End let our solution experts work with you for the perfect solution!

the journey to restaurant RECOVERY

is simple & achievable



PROTECT & SERVE EMPLOYEES AND GUESTS

As with food safety and other forms of liability, restaurants have a responsibility to the public and to their employees to ensure a safe place to work, to transact, and to eat.

Guests and employees have the right to be safe when they are at a restaurant, whether they're enjoying the food or working in the kitchen; everyone deserves to be safe.

Future government-mandated regulations will likely require all restaurants to meet an entirely new level of safety.

Restaurants should be more proactive in their approach, to establish new standards through action, before they become mandated.

MULTIPLY & SPEED VOLUME AND REVENUE

The existing business model for restaurants has been based on high speed turnover sales. Whether at the drive-thru or "flipping tables" in-house, restaurants have had a very real need to generate volume sales.

Adding additional drive-thru lanes multiplies the capacity of your drive-thru and your revenue model.

Guests hate to wait. Knowing that a restaurant has a multiple lane drive-thru will urge guests to come for drinks and meals even when their time is limited.

Multiplying your capacity to capture more business during peak hours is transformative.

FLEXIBILITY NEW CONCEPT TO RETROFITS

Restaurants have struggled to provide a consistent guest experience — forever. Our Bolt-on system can be deployed almost anywhere!

We have a solution that can turn almost any property into a fast and contactless Drive-Thru. With minimal disruption to your physical property!!

Our simple solution will dramatically increase your revenues and allow you to expand your selection sites by minimal disruption of your building designs. Work with our team to finalize your operations to the most innovative solution in the retail industry in decades today!



THRIVE-THRU YOUR DRIVE-THRU

- Serves at Drive-thru, Curbside, Indoors, and Outdoors
- Enables Multiple End-to-End Drive-thru Lanes
- Automated Pickup Windows
- Reduced Labor Costs
- Continuously Sanitizing Aerosols and Shared Surfaces
- Ambidextrous Systems
- Handles Beverages and liquids
- Can delivery up to 500 lbs of product
- Clean and Fresh Designs to match your branding needs
- Quick deployment
- Financing available



**SPEED
EFFICIENCY
BEST GUEST
EXPERIENCES**

We all know what we want from a restaurant experience — we want to feel cared about, special, important — a person, not a number...

How often do you feel that way when you visit a drive-thru?

How many times have you gone back for the experience, itself?

Let's change that! Turn every guest visit into their best brand experience — every time for every guest.



HOW HUMDINNER DOES CONTACTLESS

TRUE CONTACTLESS IS NEW

UNTIL HUMDINNER CONTACTLESS DID NOT EXIST

TrueContactless is Completely New

Prior to COVID-19 nobody was talking about contactless services. There was no reason — the world did not know what was coming...

Since the emergence of COVID, restaurants have been searching for a way to serve their guests safely. Some restaurants began using the term "contactless" because their staff would not come into physical contact with guests, but this was completely wrong.

COVID does not require physical contact to spread, which is part of why it is so dangerous and has caused so much devastation within the restaurant industry. COVID can be spread by being in proximity to others. Although social distancing rules suggest a distance of six feet / 2 meters, the virus does not know any limitations.

In aerosols, COVID can float around in the air for many hours. On surfaces, it can survive up to four hours on copper, up to 24 hours on cardboard, and up to three days on plastic and stainless steel. Because of these issues, the concept of TrueContactless was developed to protect employees and guests.

All shared surfaces — any surface where there is a risk of being contacted by more than one person — needs to be sanitized. Air in between guests and employees needs to also be sanitized and airflow controlled. This is TrueContactless. This is the new-normal.



Whether you already have a drive-thru, want safe curbside, or are looking to build a COVID-safe outdoor dining solution, Humdinner has TrueContactless solutions for you.

Our designs are totally bespoke — designed specifically for your brand, with only your guests in mind, your internal processes considered, and your needs first. Humdinner is committed to the success and safety of our clients.

Let's transform your restaurant into a powerhouse drive-thru with TrueContactless so you can serve your guests, protect your employees and customers, and deliver on the huge upswing in order capacity, throughput, and revenue you need.

Don't just survive, when you can THRIVE through the drive-thru.

solutions
made for today
designed for tomorrow
available right now

IS IT AFFORDABLE?

YOU BET IT IS!

HUMDINNER HAS PARTNERED WITH ECONOMIC DEVELOPMENT CANADA (EDC) TO PROVIDE LOW INTEREST FINANCING WITH FAVORABLE TERMS

How much of your business is currently coming through your drive-thru? If you are like most QSR restaurants you are seeing 95%+ of your current sales coming from drive-thru.

If you don't have drive-thru and are focusing on curbside, you are likely experiencing similar numbers as delivery is so expensive for restaurants — some pay up to 30% of the ticket for each delivery. That's not sustainable.

With so much coming through drive-thru, the length of the line and the speed of your drive-thru is essential. How many guests are driving away because your line is too long? Let's end that right now!

Adding additional drive-thru lanes can only be accomplished in one of two ways:

- Build another location
- Add more lanes with Humdinner

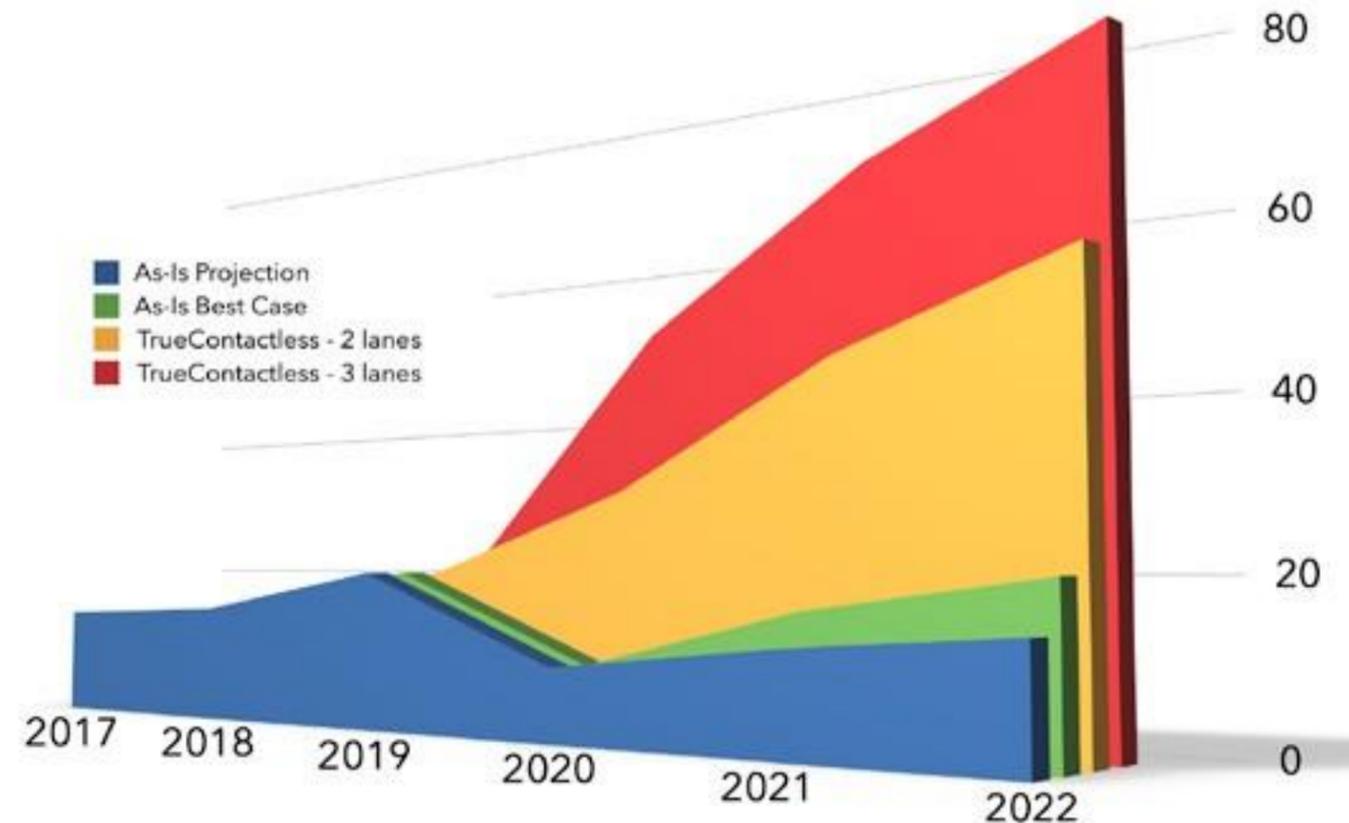
When the average build-out for a new location is well into the millions — not including real estate, overhead, employees, and all of the other costs associated with new locations, that option really does not look very attractive to most companies.

With Humdinner, your location is able to add additional lanes without the more staff, without additional real estate, and without the additional overhead costs — all for a small fraction of the cost of doing it the old way.

Most importantly, having a Humdinner installation will make your restaurant TrueContactless, protecting guests and employees for today and tomorrow.

Pricing depends on your needs, how many lanes you want to have installed, and which options you would like with your system. Contact us to get a quote for your location.

Single Location Revenues with and without



do you see a theme?





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